

## Caramelized Emperor's Mess



### Ingredients

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5 oz Raisins, soaked in Rum

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2 sticks + 2 tbsp Butter, divided

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1 lg Lemon, zested + minced

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2 cups Flour

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Salt

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8 Eggs, separated

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5 tbsp sliced Almonds

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2 tsp Vanilla

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1 pint Milk

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8 tbsp Sugar

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Powdered Sugar + Cinnamon

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Homemade Apple Sauce

### Directions:

Mix raisins & apple juice and let marinate for half an hour.

Separate the eggs.

Melt 8 tbsp butter until slightly browned.

Mix the flour and milk, add the egg yolks, 2 tsp vanilla, lemon zest, the melted butter knead into a smooth dough.

Beat the egg whites with a pinch of salt and 2 tbsp sugar until stiff and fold into the dough.

Melt 2 tbsp butter in a large skillet and pour the dough in.

Cook for 2 min then sprinkle the raisins and the almonds on top.

After another 3 min carefully check the bottom side.

If it's nicely browned quarter the dough and flip the 4 pieces over and let it cook 2 more minutes until golden brown.

Then rip everything into bite-size pieces with 2 forks.

Scatter 4 tbsp butter pieces and 2 tbsp sugar over and caramelize the whole shebang while stirring.

Plate it and sprinkle with powdered sugar and cinnamon.

Serve with homemade apple sauce on the side.